# **Area of Experience: Home Econimics**

HE

At Junior Certificate level I can:

3	Child Care Describe and demonstrate the practice skills needed to care for a baby	000
4.	Child Development  Describe the basic physical, mental and emotional development of the young child and relate these to a social context	000
5	Food Studies and Culinary Skills 1 Plan, prepare, cook and present simple, well-balanced meals for individuals and groups	000
6	Food Studies and Culinary Skills 2 Plan, prepare, cook and present simple, well-balanced meals for individuals and groups	000
7	Textiles - Work with fabrics and practice the skills needed for producing two finished pieces	000
8	Personal Hygiene Understand and recognise the need for personal hygiene practices	000
9	Design and Craft work-Design and Assembly Work with a range of textile materials to design and assemble a piece of work	000
10	Childcare Project Describe the basic physical, mental and emotional development of the young child	000













#### Childcare



#### Statement Code no: 3

Student:	Class:
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At Junior Certificate level the student can:

# Describe and demonstrate the practical skills needed to care for a baby

	Date Commenced: OO/OO/OO Date Awarded: OC	0/00/00
Le	earning Targets - This has been demonstrated by your ability to	):
1 2 3 4 5 6	Outline conception, gestation and birth of a baby  Describe the different stages of pregnancy  List the steps to follow for a healthy pregnancy  List the essential equipment needed for a new baby  Choose suitable clothing for a baby  Explain the advantages and disadvantages of breast and bottle feeding  Sterilise and prepare a baby's bottle	
, 8 9	Plan a healthy, balanced diet for a baby at different stages of development, e.g. weaning, one year old  Suggest the steps to follow to create a safe environment for a baby	000
10	Demonstrate the safe handling of a baby for example feeding, changing, bathing and dressing	000
11	Explain the importance of immunisation and name some of the injections needed	000
12	Identify the emotional and physical needs of a young baby, for example love, security, comfort and stimulation	000
13	Name some of the people and services which can help parents cope with a young baby	000

Refer also to: English, Maths, Physical Education, Civic Social and Political Education, Science

Work begun 🛑 🔾 🔾	Work in progress	Work completed

#### **Child Development**



Statement Code no: 4

Student:	Class:
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At Junior Certificate level the student can:

Describe the basic physical, mental and emotional development of the young child and relate these to a social context

	Date Commenced: OO/OO/OO Date Awarded: OC	0/00/00
Le	earning Targets - This has been demonstrated by your ability to	):
1 2 3 4 5	Describe the conception, gestation and birth of a baby  Describe different stages in the physical development of a young child  Describe different stages in the mental development of a young child  Describe different stages in the emotional development of a young child  Give examples of some of the special needs with which some children are born 6. Give different examples of family structures, for example,	000
6	single parents, nuclear and extended  Describe some of the roles people have in families	000
7	Suggest ways in which family structures can change	000
8	Explain some of the legal duties family members have, for example parents to support, protect and educate children	000
9	List some of the formal and informal support services which can help people cope with family life	000

Refer also to: English, Maths, Physical Education, Civic Social and Political Education, Science

Work begun 🛑 🔘 🔘	Work in progress	<b>00</b> 0	Work completed	000
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## Food and Culinary Skills 1



Statement Code no: 5

Student:	Class:
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At Junior Certificate level the student can:

Plan, prepare, cook and present simple, well-balanced meals for individuals and groups

	Date Commenced: 00/00/00 Date Awarded: 00	
Le	earning Targets - This has been demonstrated by your ability to	o:
1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17	Follow a simple recipe Weight and measure foods using the correct equipment for example, scales, jug, cup and spoon Prepare food, for example wash, peel, chop, dice, grate, slice Follow the basic steps for hygienic handling of food Practise oven cooking i.e. baking, roasting, microwave and casserole Practise hob cooking i.e. frying, boiling, poaching Practice grilling and / or barbecue Choose the correct kitchen utensils for different tasks Follow the basic steps for keeping the kitchen clean Be aware of the nutrients and the five food groups Plan a meal for a group keeping a balance between the five food groups Plan and prepare meals for different between the live food groups Wash, dry and put away dishes / utensils leaving the work unit ready for the next person Prepare, present and evaluate finished dishes for individuals and groups Summarise the main guidelines for healthy eating Choose the appropriate temperature for individual dishes Use kitchen equipment safety	
18	Evaluate preparation and food handling skill	

Refer also to: English, Maths, Physical Education, Science, CSPE, ESS
Work begun   ○ ○   Work in progress   ○ ○   Work completed

## Food and Culinary Skills 2



Statement Code no: 6

Student:	Class:
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At Junior Certificate level the student can:

Plan, prepare, cook and present simple, well-balanced meals for individuals and groups

	ts - This has been demonstr	rated by your ability to:
1 Be aware of "No!" list	of nutrients found in foods	$\cap \cap \cap$
<ul><li>2 List the five food group</li><li>3 Prepare a meal for an i</li><li>4 Prepare a meal for a group</li></ul>	ndividual / couple	000
teenagers, vegetarians, 6 Evaluate finished dishe 7 Know the healthy eatir 8 Compare a convenienc 9 Examine a range of foo	s for individuals / groups ng guidelines e product with the homemad od labels in relation to health	de equivalent OOO
from the shelves of the	ge of theory related to above	dishes
in each dish) groups	milk, meat, cheese / the perc	000

Refer also to: English, Maths, Physical Education, Science, CSPE, ESS		
Work begun 🔲 🔾 🔘   Work in progress 🔲 🔘 🔘   Work completed 🔲 🔘 🔘		

#### **Textiles**



#### Statement Code no: 7

Student:	Class:
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At Junior Certificate level the student can:

#### Work with fabrics and practise the skills needed for producing two finished pieces

	Date Commenced: OO/OO/OO Date Awarded: O	0/00/00	
Learning Targets - This has been demonstrated by your ability to:			
1	Identify different fabrics and tell the difference between synthetic and atural fibres	000	
2	Identify the purposes for which different fabrics are best used		
3	Explain how to care for different fabrics and recognise the care label symbols	000	
4	Correctly use a measuring tape	000	
5	Take body measurements accurately	000	
6	Join fabrics using simple hand stitches	000	
7	Use sewing equipment correctly, for example scissors, pins and tailor's chalk	000	
8	Correctly thread, use and control a sewing machine safely	000	
9	Join fabrics using a sewing machine	000	
10	Use an iron safely	000	
11	Lay out and cut out an item from a simple pattern	000	
12	Make up a simple item of clothing	000	
13	Make up a simple household item	000	
14	Recycle fabrics e.g. use old denims to make bag, old jumper to make wool hat	000	

Refer also to: English, Maths, Physical Education, Science, CSPE, Science		
Work begun OO U Work in progress OO U Work completed OO		

## Personal Hygiene



Statement Code no: 8

Student:	Class:
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At Junior Certificate level the student can:

Understand and recognise the need for personal hygiene practices

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Refer also to: English, Maths, Physical Education, Science, CSPE, Science		
Work begun OO   Work in progress OO   Work completed		

# Design and Craft work - Design and Assembly



Statement Code no: 9

Student:	Class:

At Junior Certificate level the student can:

Work with a range of textiles materials to design and assemble a piece of work

	Date Commenced: OO/OO/OO	ate Awarded: OO/OO/OO		
Learning Targets - This has been demonstrated by your ability to:				
1	Name 5 textile based crafts	000		
2	Research one craft	000		
3	List of stages of the design process	000		
4	Choose the appropriate textile for the chosen craft	000		
5	Cut textiles safety using the correct tools	000		
6	Shape textiles safety using the correct tools	000		
7	Produce sketch drawings of the pieces of work	000		
8	Transfer markings correctly onto textiles	000		
9	Assemble the craft item	000		
10	Compile a written report of the process followed	000		
11	Evaluate finished product	000		

Refer also to: English, Maths, Physical Education, Science, CSPE, Science

Work begun 🛑 🔘 🔘	Work in progress	Work completed	

#### **Childcare Project**



Statement code no. 10

Student:	Class:
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At Junior Certificate level I can:

Describe the basic physical, mental and emotional development of the young child

	Date Commenced:/	00/00/00
L	earning Targets I can	
1	Describe the conception, gestation and birth of a baby	000
2	Describe the development of a baby during pregnancy	000
3	List the steps to follow for a healthy pregnancy	000
4	Describe the physical development of a child up to 1 year	000
5	Describe the mental development of a child up to 1 year	000
6	Describe the emotional development of a child up to 1 year	000
7	Explain the advantages and disadvantages of breastfeeding a baby	000
8	Explain the advantages and disadvantages of bottle-feeding a baby	000
9	Compile a checklist to be given to the parent of a child to compare their physical, mental and emotional development with the research findings.	000

Refer also to: English,	Art, Religious Education,	Science, SPHE, Cross Curricular





